

Open Late This Evening.

Elphonzo Youngs Company428 Ninth Street.
2315-2317 18th St.Phone Main 1858
Phone Colum. 86**Groceries--Wholesale and Retail**
The Christmas Grocery Stores.**Christmas Candy.**

Not the everyday varieties, but the kinds we have selected especially for our Christmas trade. The stock runs from the inexpensive Broken Candy to the Finest Chocolates and Bonbons—and it is every bit pure and wholesome, else it wouldn't be in these stores. From 12½¢ to 65¢ a pound. You can hardly get pure candy for less—there is no need to pay more.

Christmas Figs and Raisins.

Choice Layer and Puffed Figs, 20¢ a pound; Fancy Puffed Figs, 2-lb. wooden box, special, 35¢; choice Layer Raisins, 25¢ and 30¢ a pound.

Christmas Nuts.

The most complete stock in Washington. We select with great care all the Nuts we sell, and buy none but the best. Then, as a further protection to our customers, we pick over by hand such Nuts as Brazils, in which faulty ones are sure to be found, and sell only those that are sound. Nuts of all varieties, 20¢ a pound—except Paper-shell Almonds, 25¢.

Genuine Grenoble Walnuts.

Mayettes, 30¢ a pound. You'll pay more elsewhere for these nuts—they cost much more than this year than formerly—but we bought in large quantity and will sell at the usual price.

New York State Shellbarks.

There are very scarce, but we secured a small lot, 20¢ a quart.

Selected Mixed Nuts.

We mix them. Here's premium from our regular stock, 30¢ a pound.

Christmas Plum Pudding.

The best that can be made—Richardson & Robbins', Curtice Brothers', and Premier; individual size and one, two, three, and four pounds, 15¢, 25¢, 50¢, 75¢, and 90¢.

Christmas Turkeys.

For years we have made a specialty of buying Christmas Turkeys for our patrons. We have as fine ones now as ever came to Washington—hailed in wagons right from the farms where they were raised—never heard of storage. CAPE COD CRANBERRIES, 15¢ a qt.; 2 qts., 25¢.

Our Uptown Store Is Open

2315-2317 Eighteenth Street

Everything in Staple and Fancy Groceries.

MORNING CHIT-CHAT.

A RATHER suggestive story of one woman's Thanksgiving dinner came to me to-day.

The woman in question is a seamstress. She does plain sewing and that delightful conglomeration of renovating and fixing over known as "odd jobs."

She also has a wee income from some stocks and, therefore, makes quite a decent living. For some reason the quarterly check, which should have reached her some time before Thanksgiving, was delayed this year. Two days before Thanksgiving, after waiting as long as she dared for the check, she was writing a letter to a brother in a distant city, asking him to lend her a few dollars when a customer came in with an "odd job" she wanted done. It was an old waist to be made over and it was to be done at 7:30 o'clock the night before the holiday.

When the customer had gone the little seamstress reckoned thusly: "I have enough money to last me until Thanksgiving. My check will come directly after that. With the money I get for this job I will go out and treat myself to a Thanksgiving dinner at the hotel. That will be a nice change from my own cooking for me. And I don't believe I'll need to bother my brother for money. Goodness knows he has done too much anyway." And she tore up the letter.

The waist was done the night before Thanksgiving. There had been more work than she quite expected, and the little seamstress had to sit up until 12 o'clock the night before, but that, of course, was an unimportant detail. What mattered was that the waist was done to the very last hook and eye and even to a fresh ruckling (both of which the little seamstress had paid for herself, leaving her a sum total of cash on hand of 11 cents).

The customer came for the waist, and only an hour and a half after the time appointed, and was delighted with the work. The bill, too, which came to \$2.25, she said, was most reasonable. "I WILL DROP IN SOME TIME NEXT WEEK AND PAY IT," she assured the seamstress sweetly.

I've put that sentence in caps, because that's the way it sounded to the little seamstress.

Nine o'clock, Thanksgiving Eve—11 cents in her pocketbook—the family from whom she rented the two rooms in which she did light housekeeping, had gone away for the holiday—too late to send 500 miles to her brother for money—and not a person in town from whom she really felt she wanted to borrow money.

All this the little seamstress reviewed—the way they say a drowning man reviews his past life—while she was ushering the customer out the door. And she went the drowning man one better, in that, besides making this review, she smiled sweetly and remarked that it was a pleasant evening, and looked as if there would be a good, old-fashioned cold Thanksgiving.

And then she went back into her two rooms, looked into the little closet that stood for a pantry, into chest, china closet, and so forth in her menage, and wisely decided that instead of trying to make herself forget that she was a very lonely little woman by going to the hotel and giving herself the unaccustomed treat of a thoroughly good dinner, she would stay at home and eat omelet and baked potatoes.

Which she did.

Incidentally, being a game little lady, she spent 10 of the 11 cents for a dish of ice cream for dessert, made herself some molasses candy in the afternoon, and tried to remember how very many people there were who had less than she.

And "some day," not "next week," as she had promised, but three weeks later, the lady who had had to leave the waist in such a hurry that the little seamstress had sat up until 12 o'clock working over it, dropped in and paid the bill.

Not a very thrilling tale, all this, I admit.

But—what was the word I applied to it?—oh yes, suggestive.

And isn't it that?

RUTH CAMERON.

MENUS AND RECIPES.**To-day's Menu.****BREAKFAST.**

Cereal Sugar and Cream

Broiled Pinhead Haddock

Corn Bread Scalloped Potatoes

Angel Cake LUNCH Cauliflower Fritters Cocoa

DINNER.

Pork Tenderloin Stuffed and Roasted

Mashed Potatoes Creamed Turnips

Watercress French Dressing

Wafers Cheese

RECIPES.

Cauliflower Fritters—Beat slightly the

yolk of one egg; add three tablespoons of

cold water, one-half of a cupful of

sifted flour and one-quarter of a tea-

spoonful of salt. Stir in one teaspoonful

of melted butter, then beat until the

batter is smooth and bubbly. Stir in

lightly the stiffly-beaten white of the

egg, then set away in a cool place for

several hours. Dip into the batter sprigs

of cold, boiled cauliflower, and immerse

in smoking hot fat. When golden brown,

drain and serve at once.

Icing for Angel Cake—Put one heaping

cupful of confectioners' sugar in a bowl,

add the unbeaten whites of two eggs,

and mix with the sugar a little at a

time, until it is a soft, creamy mixture.

Add a few drops of vanilla extract and

some cold water, a few drops at a time,

until soft enough to spread. Do not

beat.

Braised Beef Heart.

Wash carefully, cutting away the up-

per tough portion and making sure that

all blood clots are removed. Fill with a

bread stuffing, highly seasoned with salt,

pepper, onions, and any preferred herb

or spice, skewering the opening together.

Place point downward in a saucepan,

in a pint of either hot water or stock;

a little tomato may also be added

when on hand. Cover closely and simmer

very slowly for three hours then trans-

fer to a flat pan and brown quickly in the

oven. Serve very hot, as it is not so good

when chilled.

Sleeves.

From the Baltimore Star.

The sleeves of some of the coats are

often finished with a trimming of small

buttons suggesting a high cuff. When

cuffs are used they are in two extremes,

either the high-rolling shape or just a

narrow turned band.

EPIGRAMATIC MORALIZING.

It is the faker with the four-karat dia-

mond pin who is "doing" his creditors.

The yokel with the soup on his coat pays

his debts.

The finest of cigars do not care who

smokes them.

There never was a true fisherman who

with impatience watched the clock for

the hour to arrive for the time to quit

fishing.

Napoleon organized the greatest fight-

ing machine in the world largely by an-

nouncing that every soldier of France

carried a baton of a marshal of France

in his knapsack.

You generally find the thing you hunt

for. You'll be happy or miserable ac-

cording to your search.

Give the world a fair show. Most of

us overlook causes when we estimate

effects.

Many to-day are in the workshop for

trying to live up to the motto that hon-

esty is the best policy.

The smartest floor walker in the nob-

leest store may have corns, as long as

he does not walk or look as if he had.

Society often is made up of folk who

are so busy wearing clothes that they

have not the time to earn their living.

Sunday is the day on which you must

not be seen doing things, but that does

not stop some from doing them.

Laura Jean Libby, who urges girls to

go in for "disless" spooning, had bet-

ter not run for office in a woman sur-

frage State.

Scorching automobiles cast their vic-

tims before them, but still an ounce of

gasoline is worth a pound of push.

They say cleanliness is next to godli-

ness. It's next to an impossibility with

some people.

MAKING AMERICAN STYLES.

From Leslie's.

Although the term "American styles"

is heard more and more frequently each

season, there are few who know that it

emanates legitimately from an organiza-

tion of American tailors, who devote

their time to designing and producing

American styles, just as the French

tailors and the tailors of Vienna origi-

nate new fashions each year. Those who

think enough of the subject to investi-

gate learn that Madame la Mode Paris-

ienne, who for so many years held un-

disputed sway over the civilized coun-

tries on both sides of the Atlantic, has

lost much of her authority. The well-

dressed English woman, who formerly

bought all of her clothes in Paris, is

now dividing her attention between

Paris and Vienna. The American woman

is beginning to patronize the American

tailor.

How Foreign Women Work.

Sometimes we hear criticism of the

working conditions among women in

America, but when we compare the con-

ditions of American women with foreign

women, we cannot be anything but

pleased. Louis Bruy, writing in the

Progress Magazine, says:

"Conditions are, of course, still far

from ideal in the United States, but,

through wise legislation and persistent

probing into the dark corners of trade,

the path of the women wage-earner is

becoming much easier. Except for a

few rare exceptions, as in England,

this cannot be said of European coun-

tries. There woman continues to be re-

garded in almost the same light as re-

garded in primitive times, when it was

universal for her sole duty was to do

the hard work of the world. The women

themselves, of these countries, do not

complain of this state of affairs. They

know nothing else and would regard it

as strange should any one suggest to

them that they should be anything but

content with their lot. In fact, they

bend to perform the menial and difficult

tasks of everyday life. In their way and

according to their views, they are happy.

It is simply one of the numerous in-

stances of the advance this nation has

made over those of the Old World.

Six-handkerchief Play.

From Everett's.

There are people—and the number is

anything but small—who measure the

value of a play by the number of han-

dkerchiefs required to mop their easily

flooded eyes. I am told that "Mother"

is a six-handkerchief play, which is pretty

near to high water mark. This means

that it will be an enormous financial

success in the long run. Any play that

can make audiences shed a continuous

river of unsalt tears for three hours is

worth to author and manager about ten

times as much as the greatest com-

mercial success for its life is so much longer.

Witness the awful "East Lynne" and

the mawkish "Camille," to cite two hor-

rible examples, and then search for a

laughter play—possibly any other ex-

cept "Uncle Tom's Cabin," which is of

the same kind—that has had a tenth part

of their success. Of course, a few clas-

sic comedies have endured, but either of

these two famous sobbers has more pre-

sentations in a single season than any

classical comedy in ten.

BEAUTY

Can be had and the ravages of age removed by treatment at our

DERMATOLOGICAL INSTITUTE

If you have any brown lines, deep

lines at side of mouth or nose, hot-

cheeks, sunken or depressed

nose, wrinkles and baggy condi-

tion of the eyelids, birth marks, blem-

ishes, or superfluous hair, all can be

painlessly and permanently re-

moved. Outstanding ears put in

their natural position, and all skin

troubles, however, have been so great

that nearly every place in town has

exhausted its stock long ago, and I

was greatly surprised to find tucked

away under a pile of other things a

few of the cards in a stationary store

in Seventh street between D and E.

If these are all gone you may find here

The Washington National Impression Co.,

717 Eleventh Street N. W.

Phone Main 7639.

P. S.—The only surgeon south of

New York City who performs this

line of featural surgery.

CHANGE IN STORE HOURS—Beginning Tuesday, this store will open daily at 8:30 a. m. and close at 6 p. m., except Saturdays, when closing hour will be 9 p. m.

At Half Price
—All Sew-
ing Boxes.
—All Pin
Cushions.
—All boxed
Fancy Gar-
ments.
First Floor,
Notion Dept.**S. KANN-SONS & CO.**
8th St. & PA. AVE.
"THE BUSY CORNER"**CHRISTMAS**
TREE
DECORA-
TIONS.
Plenty of the
good kinds.**DOLLS' GO-CARTS**

That's just what the little girl ought to have. She's been wishing for one for a long time now.

HERETOFORE SELLING UP TO \$12.00,

CHOICE, \$3.98

These Go-carts, nearly a hundred in number, are our salesroom samples, representing all the styles carried in stock. Some may be a trifle dull in finish or not quite "fresh" from having been used on the floor for demonstration purposes, but otherwise they are perfect. Just one of a style. To close these all out quickly this morning, we offer unrestricted choice—values up to \$12.00—at \$3.98. Fourth floor.

BOOKS IN SETS
AT HALF PRICE AND LESS

It isn't too late; you still have time enough to secure a set from the following list for the friend you have in mind, who's expecting such a gift.

These are all popular and standard works of the best-known authors, high-class editions, good paper and handsome bindings, and every set is guaranteed perfect in every respect.

Balzac, 18 vols.	\$14.75	Lossing's United States	Shakespeare, 20 vols.	\$11.50
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De Foe, 8 vols.	4.95	12 vols.	Taine's English Literature,	
Dickens, 30 vols.	15.50	Masterpieces of History and	4 vols.	4.25
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Gautier, 12 vols.	6.50	New Century Reference Li-	10 vols.	8.50
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